"ACRE CELEBRATES THE PLENTY AND HISTORY OF OUR SOUTHERN LAND AS WE GROW FRUITS, VEGGIES, AND HERBS IN OUR GARDENS AND ORCHARDS."

SUMMER 2025

CHEF/OWNER DAVID BANCROFT
GM JOHN DAVID HAMMOND
SOUS CHEF ANDREW DAVIS
SOUS CHEF ALEX STRICKLAND

@ACRERESTAURANT

STARTERS

FRESH SHUCKED OYSTERS*
spicy cocktail sauce, fresh horseradish, saltines (6ea)
-murder point, sandy bay, al..... $22
-isle dauphine, dauphin island, al..... $22

BAKED OYSTERS..... $13
pepper jack butter, conecuh jam (3ea)

"CHICKEN FRIED" BACON..... $9
sawmill gravy, vermont maple syrup, bbq pecans

LACQUERED CORNBREAD..... $10
hot-honey butter, 'anson mills' benne seeds

FRIED BLUE CRAB CLAWS..... $25
horseradish aioli, spicy cocktail, lemon

BLACK ANGUS BEEF TARTARE*..... $12
garlicky-caper relish, asher blue sauce, radish, stinson sourdough

FRIED OKRA BASKET..... $13
hornsby farm's okra, creole remoulade

FRIED GREEN TOMATOES..... $17
marinated gulf blue crab, pimento cheese, creole remoulade

CAESAR SALAD..... $11
garlicky-anchovy dressing, ralf's romaine,
stinson sourdough croutons, parmigiano-reggiano

STRAWBERRY-WALNUT SALAD..... $12
spinach, bacon, blue cheese, sherry-honey vinaigrette

BUTCHER'S BLOCK

house-made charcuterie & southern cheeses from locally sourced & humanely raised animals

BUTCHER'S BOARD $18
four house cured meats, pickles,
pecan mustard, garnishes, benne crackers

CHEESE BOARD..... $16
three southern cheeses, seasonal preserves,
peanut brittle, benne crackers

"SOLID OAK" SAMPLER $30
all the charcuterie, all the cheeses,
all the fixin's...family style!

[CHARCUTERIE] PEPPERMASHSAUSAGE $7 || CHORIZO SALAMI $7 || SUMMER SAUSAGE $7 || PORK RILLETTES $7

[CHEESES] ASHER BLUE $5 || GREEN HILL BRIE $6 || PIMENTO CHEESE & CHIPS $9

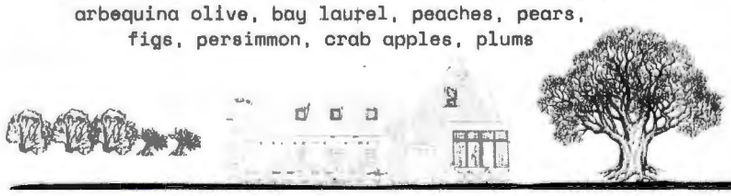
[EXTRAS] SEASONAL PICKLES* $4 || PECAN MUSTARD* $2|| HOUSE PRESERVES* $2 || BENNE CRACKERS $2

in our gardens

heirloom beets, heirloom radishes, lettuces, lacinato kale, parsley, cilantro, blueberries, blackberries, strawberries

in our orchards

key lime, satsuma, meyer lemon, valencia orange, arbequina olive, bay laurel, peaches, pears, figs, persimmon, crab apples, plums



FARMER'S "CO-OP"

a group of persons who cooperate for their mutual social, economic & cultural benefit

BAKED SWEET POTATO..... $9
goat cheese butter, fermented chili-honey, za'atar spice

HEIRLOOM TOMATO SALAD..... $11
cherokee purple tomato, hearth smoked bacon,
boozer farms sweet corn dressing, fried okra

MARINATED GOLDEN BEETS..... $10
whipped feta, pickled sultanas, benne seeds, basil, mint

SUPPER

CHILI SPICED 14 OZ STRIPLOIN $ 56

avocado salsa verde, heirloom tomato butter, charred hornsby farms okra, cilantro

CORNMEAL CRUSTED ALASKAN HALIBUT $ 37

blue crab & sweet corn maque choux, parking lot pear salad, brûléed grapefruit

HOKKAIDO DIVER SCALLOPS $ 40

boozer farms peach potlikker, crispy lotus root, conecuh xo, mint, basil

GULF BROWN SHRIMP RIGATONI $ 35

bronze cut pasta, fried okra, basil, hot-house tomato, "deckhand butter"

'MAPLE LEAF FARMS' DUCK BREAST $ 37

goat cheese risotto, ancho chili-honey, ginger, brown beech mushrooms, mint, cilantro

REDFISH ON THE HALFSHELL $ 42

"deckhand butter", crispy brabant potatoes, parsley, charred lemon, capers

GRILLED BEEF TENDERLOIN $ 62

whipped potatoes, black truffle jus, malibu green beans

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. In Alabama, we fry in peanut oil. -items can be made to accommodate gluten free requests.

Beginning August 1st, 2024 all credit card transactions will be charged an additional 3% surcharge fee to help offset processing costs. This amount is no more than what we pay in fees. There will be no surcharge for debit, cash or check transactions.

WINES BY THE GLASS

13/52 Chardonnay, Jax Y3, Napa Valley 2023
18/72 Chardonnay, Blindfold, Russian River Valley 2023
10/40 Pinot Grigio, Scarpetta, Italy 2024
11/44 Sauvignon Blanc, The Loop, New Zealand 2023
14/56 Sauvignon Blanc, Hall, Napa Valley 2023
16/64 Sancerre, Jean-Marie Reverdy&Fils, France 2023
12/48 Riesling, Nitida, Cape Costal 2021
11/44 Rosé, Bedrock, California 2023
11/44 Brut Rosé, Biutiful, Spain
11/44 Prosecco, Andrea Biasiotto, Italy DOC
12/48 Cabernet Sauvignon, Victor Hugo, Paso Robles 2021
18/72 Cabernet Sauvignon, Kith&Kin, Napa Valley 2022
11/44 Pinot Noir, Bacchus, California 2022
12/48 Pinot Noir, Roshambo, California 2022
14/56 Red Blend, Kaapzicht, Stellenbosch, South Africa 2021
18/72 Pinotage, DeGrendel, South Africa 2020
18/72 Zinfancdel, Turley Steacy Ranch, Lodi 2022

HALF BOTTLES

25 Moscato, Saracco, Italy 2022
45 Champagne, Jose Michel&Fils, France
28 Sauvignon Blanc, White Haven, Marlborough, New Zealand 2023
45 Chardonnay, Sonoma-Cutrer, Sonoma 2023
24 Rosé, Gerard Bertrand, France 2023
32 Rosé, Whispering Angel, Cotes de Provence 2022
32 Sweet Red, Gio Dominico 'Birbet', Italy
45 Cabernet Sauvignon, The Prisoner, Napa Valley 2019
58 Cabernet Sauvignon, Mt Veeder, Napa Valley 2022
60 Cabernet Sauvignon, Groth, Oakville 2018
33 Pinot Noir, La Crema, Sonoma Coast 2022
35 Zinfandel, Prisoner Wine Co 'Saldo', Oakville, CA 2021

CORAVIN POURS

35 Châteauneuf-du-Pape, Domaine du Pegau, France 2021
20 Red Blend, Prisoner, California 2022
45 Cabernet Sauvignon, Signorello Padrone, Napa Valley 2016

CHILTON CO. PEACH BAR

RAISE 'EM ON PEACHES 14
hamfat bourbon, grilled peach, orange bitters, bourbon cherry

KINGS'S LAST HARVEST 13
tito's, peach, basil,
lime, soda, prosecco

PEACH MARGARITA 13
corazon, peach, cointreau, citrus

JUST PEACHY 13
rose, tito's, peach,
jalapeno, citrus

PEACH MOJITO 13
bacardi, peach, lime,mint, fevertree soda

ACRE CLASSIC COCKTAILS

ACRE MARTINI 16
grey goose, vermouth rinse, blue cheese olives, olive juice
(contains 3oz of alcohol)

STRAWBERRY WOMAN 13
appleton estate, strawberry syrup, lime

CALL ME OLD FASHIONED 14
hamfat bourbon, cherry juice,
blood orange bitters, bourbon soaked cherry

LAVENDER MARTINI 14
chamomile-infused tito's, lavender, lemon

BEER

DRAUGHTS

AGAINST THE GRAIN EL NOPAL 10
FERUS URSA MILK STOUT 12
FERUS HEFEWEIZEN 9
STRAIGHT TO ALE HE AIN'T HEFE 10
EDMUNDS OAST STRAWBERRY SHORTCAKE SOUR 9
COMMONBOND DREAMSICLE SOUR ALE 11
MOODY TONGUE TOASTED RICE LAGER 10
YELLOWHAMMER TRAMPOLINE DREAMS 2X IPA 12

[CRAFT BOTTLES/CANS]

BLACKBERRY FARM CLASSIC SAISON 8
ALABAMA BEER COMPANY 8
GOOD PEOPLE IPA 8
YELLOWHAMMER GROOVY DON'S GROOVY IPA 8
GOAT ISLAND BLOOD ORANGE BERLINER WIESSE 8
EDMUNDS OAST SOMETHING COLD BLONDE ALE 10

[NON-ALCHOLIC]

DEVIL'S FOOT SPARKLING N/A MARGARITA 7
SIERRA NEVEDA TRAILPASS 7
MICHELOB ULTRA ZERO 4
ASK YOUR SERVER

BASICS

Please ask your server.

PROHIBITION

GARDEN REFRESHER 7
seasonal cordial, fresh herbs, fever tree soda water

PEACH AMERICANO 7
campari, peach nectar, fevertree soda
(does contain .5 alcohol)

AUBIE PALMER 7
sweet tea, honey, lemon juice,
jack rudy elderflower tonic

(make it boozy $4)

-DESSERT MENU-

EXECUTIVE PASTRY CHEF, HEATHER CADY-BRAGG
ASSISTANT PASTRY CHEF, CAROLINE SMITH

HEATHER'S CHOCOLATE STOUT & WHISKEY CAKE 12
chocolate stout cake, stout ganache, whiskey caramel,
whiskey buttercream

PEANUT BUTTER PIE 11
chocolate ganache, torched banana meringue,
peanut butter cookie

S'MORES BROWNIE A LA MODE 11
salted butter ice cream, marshmallow sauce,
graham cracker crumble

DESSERT BOARD 29
all of the above!

BRÛLÉED PEACH SUNDAE $11
boozer farms peaches, brown sugar butter,
bay leaf ice cream, peppered pistachios,
thai basil, lemon honey drizzle
**gluten free*

FRENCH PRESS 7
mama mocha's ~ brass knuckle or decaf

FORTIFIED / DESSERT WINES

NIEPOORT 10 YR TAWNY PORT, PORTUGAL 15
KOPKE TAWNY, PORTUGAL 12
KOPKE 20 YR TAWNY, PORTUGAL 16
VINTAGE 1974 KOPKE, PORTUGAL 1974 28
TERRA D'ORO ZINFANDEL PORT, AMADOR COUNTY 12
CASTELLO DI QUERCETO CHIANTI, ITALY 15
EL CANDADO SHERRY PEDRO XIMENEZ, SPAIN 14
DON PX PEDRO XIMENEZ, MONTILLA MORILES, SPAIN 14
THE RARE WINE CO 'NEW YORK MALMSEY', MADERIA, PORTUGAL 16
THE RARE WINE CO 'SAVANNAH VERDELHO', MADERIA, PORTUGAL 16
INNISKILL INICEWINE, NIAGARA ESTATE CANDA 16
HONIG SAUVIGNON BLANC LATE HARVEST 2019 13
COCKBURN'S TAILS OF THE UNEXPECTED WHITE HEIGHTS PORT 13
CHATEAU LARIBOTTE SAUTERNES, FRANCE 9
FAR NIENTE DOLCE LATE HARVEST, NAPA VALLEY 16
ANSELMI 'CAPITELLI' VENETO PASSITO BIANCO, ITALY 13